



CERTIFICATE OF ANALYSIS
SWEET ALMOND OIL BP 73

Customer:	The Soap Kitchen	Order No:	26.07.2018
Quantity:	1 x 950 kilos	Batch No:	KMO4855
Date:	30.07.2018	Code No:	
Supplier Ref:	1493/17		

Appearance: A pale yellow oil.

TEST	SPECIFICATION	ANALYSIS
Relative density (20°C)	0.910 – 0.915	0.914
Refractive index (20°C)	1.470 – 1.473	1.472
FFA (oleic acid)	1.0 max	0.1
Iodine value	95 – 102	102
Peroxide value	5.0 max	0.9
Saponification value	188 – 196	192

Material complies with tests for absence of Apricot/Peach Kernel, Sesame, Arachis & Cottonseed oils.

FATTY ACID COMPOSITON (Guide)		
C16:0 Palmitic	4.0 – 9.0	5.5
C16:1 Palmitoleic	1.0 max	0.1
C18:0 Stearic	5.0 max	2.7
C18:1 Oleic	60.0 – 86.0	67.8
C18:2 Linoleic	15.0 – 30.0	22.1
C18:3 Linolenic	1.5 max	0.3

This oil conforms to the requirements of the British Pharmacopoeia 1973

We confirm this material has not been genetically modified

We confirm this material has not been irradiated.

Date of Packaging: November 2017

Date of Expiry: May 2019

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